

Amendments to the Claims

The following is a complete listing of the claims that replaces all previous versions:

Claims 1-101 Canceled

102. (New) A soya fiber particulate having a particle size in a range of about 0.01 microns to about 100 microns, wherein at least about 50% to about 100% of the particles of said soya fiber particulate has a size in a range of about 0.01 microns to about 35 microns, said soya fiber particulates having open portions therein such that water or a water based liquid is allowed into intracellular spaces of said soya fiber particulate.

103. (New) The soya fiber particulate of claim 102, wherein at least about 90% of the particles of said soya fiber particulate has a particle size in a range of about 0.01 microns to about 75 microns.

104. (New) The soya fiber particulate of claim 103, wherein at least about 80% of the particles of said soya fiber particulate has a particle size in a range of about 0.01 microns to about 65 microns.

105. (New) The soya fiber particulate of claim 104, wherein at least about 70% of the particles of said soya fiber particulate has a particle size in a range of about 0.01 microns to about 55 microns.

106. (New) The soya fiber particulate of claim 105, wherein at least about 60% of the particles of said soya fiber particulate has a particle size in a range of about 0.01 microns to about 45 microns.

107. (New) The soya fiber particulate of claim 102, wherein at least about 40% of the particles of said soya fiber particulate has a particle size in a range of about 0.01 microns to about 25 microns.

108. (New) The soya fiber particulate of claim 107, wherein at least about 30% of the particles of said soya fiber particulate has a particle size in a range of about 0.01 microns to about 15 microns.

109. (New) The soya fiber particulate of claim 108, wherein at least about 20% of the particles of said soya fiber particulate has a particle size in a range of about 0.01 microns to about 10 microns.

110. (New) The soya fiber particulate of claim 109, wherein at least about 10% of the particles of said soya fiber particulate has a particle size in a range of about 0.01 microns to about 5 microns.

111. (New) The soya fiber particulate of claim 102, wherein said soya fiber particulate has a median particle size in a range of about 10 microns to about 20 microns.

112. (New) The soya fiber particulate of claim 102, wherein said soya fiber particulate remains stable for at least 6 months.

113. (New) The soya fiber particulate of claim 112, wherein said soya fiber particulate remains stable for at least 7 months.

114. (New) The soya fiber particulate of claim 113, wherein said soya fiber particulate remains stable for at least 8 months.

115. (New) The soya fiber particulate of claim 114, wherein said soya fiber particulate remains stable for at least 9 months.

116. (New) The soya fiber particulate of claim 115, wherein said soya fiber particulate remains stable for at least 10 months.

117. (New) The soya fiber particulate of claim 116, wherein said soya fiber particulate remains stable for at least 11 months.

118. (New) The soya fiber particulate of claim 117, wherein said soya fiber particulate remains stable for at least 1 year.

119. (New) The soya fiber particulate of claim 102, wherein said soya fiber particulate has a sedimentation of less than about 5% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

120. (New) The soya fiber particulate of claim 119, wherein said soya fiber particulate has a sedimentation of less than about 4% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

121. (New) The soya fiber particulate of claim 120, wherein said soya fiber particulate has a sedimentation of less than about 3% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

122. (New) The soya fiber particulate of claim 121, wherein said soya fiber particulate has a sedimentation of less than about 2% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

123. (New) The soya fiber particulate of claim 122, wherein said soya fiber particulate has a sedimentation of less than about 1% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

124. (New) The soya fiber particulate of claim 123, wherein said soya fiber particulate has a sedimentation of about 0% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

125. (New) The soya fiber particulate of claim 102, wherein said soya is selected from the group consisting of whole soybeans, full fat soy flour, full fat soy flakes, partially defatted

soy flour, partially defatted soy flakes, defatted soy flour, defatted soy flakes, refatted soy flour, refatted soy flakes, soy protein concentrate and mixtures thereof.

126. (New) A product comprising the soya fiber particulate of claim 102, wherein said product is selected from the group consisting of:

- (a) beverage;
- (b) dry mix;
- (c) milk product;
- (d) simulated milk product;
- (e) tofu;
- (f) miso;
- (g) topping;
- (h) infant food;
- (i) dessert;
- (j) snack;
- (k) flour product;
- (l) meat food product;
- (m) simulated meat food product; and
- (n) pet food product.

127. (New) A product comprising the soya fiber particulate of claim 102, wherein said product is soymilk.

128. (New) A product comprising the soya fiber particulate of claim 102, wherein said product is a simulated milk product combined with a milk product.

129. (New) A product comprising the soya fiber particulate of claim 102, wherein said product is a simulated meat food product combined with a meat food product.

130. (New) The product of claim 126, wherein said product remains stable for at least 6 months.

131. (New) The product of claim 130, wherein said product remains stable for at least 7 months.

132. (New) The product of claim 131, wherein said product remains stable for at least 8 months.

133. (New) The product of claim 132, wherein said product remains stable for at least 9 months.

134. (New) The product of claim 133, wherein said product remains stable for at least 10 months.

135. (New) The product of claim 134, wherein said product remains stable for at least 11 months.

136. (New) The product of claim 135, wherein said product remains stable for at least 1 year.

137. (New) The product of claim 126, wherein said product has a sedimentation of less than about 5% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

138. (New) The product of claim 137, wherein said product has a sedimentation of less than about 4% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

139. (New) The product of claim 138, wherein said product has a sedimentation of less than about 3% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

140. (New) The product of claim 139, wherein said product has a sedimentation of less than about 2% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

141. (New) The product of claim 140, wherein said product has a sedimentation of less than about 1% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

142 (New) The product of claim 141, wherein said product has a sedimentation of about 0% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

143. (New) The product of claim 126, wherein said soya is selected from the group consisting of whole soybeans, full fat soy flour, full fat soy flakes, partially defatted soy flour, partially defatted soy flakes, defatted soy flour, defatted soy flakes, refatted soy flour, refatted soy flakes, soy protein concentrate and mixtures thereof.

144. (New) A process for preparing the soya fiber particulate of claim 102, wherein said process comprises:

(a) wet grinding a dehulled soya to yield a soya fiber particulate having a particle size in a range of about 0.01 microns to about 100 microns, wherein at least about 50% to about 100% of the particles of said soya fiber particulate has a size in a range of about 0.01 microns to about 35 microns, said soya fiber particulate having open portions therein such that water or a water based liquid is allowed into intracellular spaces of said soya fiber particulate;

- (b) pasteurizing and/or sterilizing said soya fiber particulate; and
- (c) homogenizing said soya fiber particulate to yield a soya fiber particulate.

145. (New) The process of claim 144, wherein said soya is selected from the group consisting of whole soybeans, full fat soy flour, full fat soy flakes, partially defatted soy flour, partially defatted soy flakes, defatted soy flour, defatted soy flakes, refatted soy flour, refatted soy flakes, soy protein concentrate and mixtures thereof.

146. (New) The process of claim 144, wherein said pasteurizing and/or sterilizing comprises heating said soya fiber particulate to a temperature in a range of about 50°C to about 175°C for at least 4 seconds.

147. (New) The process of claim 146, wherein said pasteurizing and/or sterilizing comprises heating said soya fiber particulate to a temperature in a range of about 65°C to about 155°C for at least 4 seconds.

148. (New) The process of claim 144, wherein said wet grinding yields soya fiber particulate of a median particle size in a range of about 10 microns to about 20 microns.

149. (New) The process of claim 144, wherein said wet grinding yields soya fiber particulate wherein at least about 40% of the particles of said soya fiber particulate has a particle size in a range of about 0.01 microns to about 25 microns.

150. (New) The process of claim 149, wherein said wet grinding yields soya fiber particulate wherein at least about 30% of the particles of said soya fiber particulate has a particle size in a range of about 0.01 microns to about 15 microns.

151. (New) The process of claim 150, wherein said wet grinding yields soya fiber particulate wherein at least about 20% of the particles of said soya fiber particulate has a particle size in a range of about 0.01 microns to about 10 microns.

152. (New) The process of claim 151, wherein said wet grinding yields soya fiber particulate wherein at least about 10% of the particles of said soya fiber particulate has a particle size in a range of about 0.01 microns to about 5 microns.

153. (New) The process of claim 144, wherein said wet grinding is performed by a bead mill or a ball mill.

154. (New) The process of claim 144, further comprising dehydrating said soya fiber particulate.

155. (New) The process of claim 154, further comprising spray-drying said soya fiber particulate.

156. (New) The soya fiber particulate made by the process of any of claims 144-155.

157. (New) A product comprising the soya fiber particulate of claim 156, wherein said product is selected from the group consisting of:

- (a) beverage;
- (b) dry mix;
- (c) milk product;
- (d) simulated milk product;
- (e) tofu;
- (f) miso;
- (g) topping;
- (h) infant food;
- (i) dessert;
- (j) snack;
- (k) flour product;

- (l) meat food product;
- (m) simulated meat food product; and
- (n) pet food product.

158. (New) A product comprising the soya fiber particulate of claim 156, wherein said product is soymilk.

159. (New) A product comprising the soya fiber particulate of claim 156, wherein said product is a simulated milk product combined with a milk product.

160. (New) A product comprising the soya fiber particulate of claim 156, wherein said product is a simulated meat food product combined with a meat food product.

161. (New) The product of claim 157, wherein said product remains stable for at least 6 months.

162. (New) The product of claim 161, wherein said product remains stable for at least 7 months.

163. (New) The product of claim 162, wherein said product remains stable for at least 8 months.

164. (New) The product of claim 163, wherein said product remains stable for at least 9 months.

165. (New) The product of claim 164, wherein said product remains stable for at least 10 months.

166. (New) The product of claim 165, wherein said product remains stable for at least 11 months.

167. (New) The product of claim 166, wherein said product remains stable for at least 1 year.

168. (New) The product of claim 157, wherein said product has a sedimentation of less than about 5% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

169. (New) The product of claim 168, wherein said product has a sedimentation of less than about 4% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

170. (New) The product of claim 169, wherein said product has a sedimentation of less than about 3% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

171. (New) The product of claim 170, wherein said product has a sedimentation of less than 2% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

172. (New) The product of claim 171, wherein said product has a sedimentation of less than about 1% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

173. (New) The product of claim 172, wherein said product has a sedimentation of about 0% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

174. (New) The product of claim 157, wherein said soya is selected from the group consisting of whole soybeans, full fat soy flour, full fat soy flakes, partially defatted soy flour, partially defatted soy flakes, defatted soy flour,

defatted soy flakes, refatted soy flour, refatted soy flakes, soy protein concentrated and mixtures thereof.

175. (New) A grain fiber particulate having a particle size in a range of about 0.01 microns to about 100 microns, wherein at least about 50% to about 100% of the particles of said grain fiber particulate has a size in a range of about 0.01 microns to about 35 microns, said grain fiber particulate having open portions therein such that water or a water based liquid is allowed into intracellular spaces of said grain fiber particulate.

176. (New) The grain fiber particulate of claim 175, wherein said grain is selected from the group consisting of flax, sunflower, rice, canola, corn, wheat, rapeseed, and lupin.

177. (New) The grain fiber particulate of claim 175, wherein said grain is selected from the group consisting of full fat grains, full fat grain flour, full fat grain flakes, partially defatted grain flour, partially defatted grain flakes, defatted grain flour, defatted grain flakes, refatted grain flour, refatted grain flakes, grain protein concentrate and mixtures thereof.

178. (New) The grain fiber particulate of claim 175, wherein said grain fiber particulate has a median particle size in a range of about 10 microns to about 20 microns.

179. (New) The grain fiber particulate of claim 175, wherein said grain fiber particulate remains stable for at least 6 months.

180. (New) The grain fiber particulate of claim 179, wherein said grain fiber particulate remains stable for at least 1 year.

181. (New) The grain fiber particulate of claim 175, wherein said grain fiber particulate has a sedimentation of less than about 5% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

182. (New) The grain fiber particulate of claim 181, wherein said grain fiber particulate has a sedimentation of about 0% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

183. (New) A product comprising the grain fiber particulate of claim 175, wherein said product is selected from the group consisting of:

- (a) beverage;
- (b) dry mix;
- (e) milk product;
- (f) simulated milk product;
- (e) tofu;
- (f) miso;
- (g) topping;
- (h) infant food;
- (i) dessert;
- (j) snack;
- (k) flour product;
- (l) meat food product;
- (m) simulated meat food product; and

(n) pet food product.

184. (New) The product of claim 183, wherein said grain is selected from the group consisting of flax, sunflower, rice, canola, corn, wheat, rapeseed, and lupin.

185. (New) The product of claim 183, wherein said grain is selected from the group consisting of full fat grains, full fat grain flour, full fat grain flakes, partially defatted grain flour, partially defatted grain flakes, defatted grain flour, defatted grain flakes, refatted grain flour, refatted grain flakes, grain protein concentrate and mixtures thereof.

186. (New) The product of claim 183, wherein said product remains stable for at least 6 months.

187. (New) The product of claim 186, wherein said product remains stable for at least 1 year.

188. (New) The product of claim 183, wherein said product has a sedimentation of less than about 5% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

189. (New) The product of claim 188, wherein said product has a sedimentation of about 0% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

190. (New) A process for preparing the grain fiber particulate of claim 175, wherein said process comprises:

(a) wet grinding grain seeds to yield a grain fiber particulate having a particle size in a range of about 0.01 microns to about 100 microns, wherein at

least about 50% to about 100% of the particles of said grain fiber particulate has a size in a range of about 0.01 to about 35 microns, said grain fiber particulate having open portions therein such that water or a water based liquid is allowed into intracellular spaces of said grain fiber particulate;

(b) pasteurizing and/or sterilizing said grain fiber particulate; and

(c) homogenizing said grain fiber particulate to yield a grain fiber particulate.

191. (New) The process of claim 190, wherein said grain is selected from the group consisting of flax, sunflower, rice, canola, corn, wheat, rapeseed, and lupin.

192. (New) The process of claim 190, wherein said grain is selected from the group consisting of full fat grains, full fat grain flour, full fat grain flakes, partially defatted grain flour, partially defatted grain flakes, defatted grain flour, defatted grain flakes, refatted grain flour, refatted grain flakes, grain protein concentrate and mixtures thereof.

193. (New) The grain fiber particulate made by the process of any of claims 190-192.

194. (New) A product comprising the grain fiber particulate of claim 193, wherein said product is selected from the group consisting of:

(a) beverage;

(b) dry mix;

(e) milk product;

(f) simulated milk product;

- (d) tofu;
- (e) miso;
- (f) topping;
- (g) infant food;
- (h) dessert;
- (i) snack;
- (j) flour product;
- (k) meat food product;
- (l) simulated meat food product; and
- (m) pet food product.

195. (New) The product of claim 194, wherein said grain is selected from the group consisting of flax, sunflower, rice, canola, corn, wheat, rapeseed, and lupin.

196. (New) The product of claim 194, wherein said grain is selected from the group consisting of full fat grains, full fat grain flour, full fat grain flakes, partially defatted grain flour, partially defatted grain flakes, defatted grain flour, defatted grain flakes, refatted grain flour, refatted grain flakes, grain protein concentrate and mixtures thereof.

197. (New) The product of claim 194, wherein said product remains stable for at least 6 months.

198. (New) The product of claim 197, wherein said product remains stable for at least 1 year.

199. (New) The product of claim 194, wherein said product has a sedimentation of less than about 5% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.

200. (New) The product of claim 199, wherein said product has a sedimentation of about 0% by volume when centrifuged at a centrifugal force of at least 50 times the force due to the earth's gravity for 5 minutes.